

menu

Lucianos

AT MIDDLEBROOK

STUZZICHINI

- A bowl of Marinated Olives (v)** £4
Cestino di Pane (v) £5
Fresh Bread, extra virgin olive oil and aged balsamic vinegar for dipping

BRUSCHETTA

- Chopped Vine tomatoes, red onions, garlic, fresh basil and extra virgin olive oil (v)** £7
Baked red onions and crumbled feta cheese (v) £7
Spicy chorizo, tomato and melted mozzarella £7
Smoked salmon, marscapone, chives and lemon £9

OUR CIABATTA GARLIC BREADS

- With garlic oil** £7
With tomato £7
With mozzarella £8

STARTERS

- Trio of Hummous (v)** £8.5
Hot pitta, served with the chefs choice of three homemade hummous dips

- Antipasti** For one £12 / For two £22
Mix of Italian Cured Meats, Italian cheeses, olives, sun dried tomatoes, stuffed peppers, and artisan fresh ciabatta bread

- Grazing Board** For one £13 / For two £24
A taster selection of our delicious starters
Also available as vegetarian / vegan

- Cauliflower Fritters (ve)** £9
Deep fried cauliflower tempura with teriyaki, siracha dip and sesame seeds

- Terrina a modo nostro** £9
Homemade chicken liver pâté, finished with aged brandy port. Served with seasonal chutney and crusty bread

- Polpettine di Manzo** £9
Homemade meatballs cooked gently in a rich spicy chilli tomato and basil sauce, served with fresh crusty bread

- Regalino Greco** £9
Filo pastry parcels filled with feta cheese, fresh spinach and mint served with tzatziki dip

- Calamari fritti** £9.5
Fresh Squid Rings, lightly floured, deep fried and served with lemon roasted garlic and saffron mayonnaise dip

- Portoghese tuna rolls** £9.5
Tuna rolls coated in sesame breadcrumbs and lightly fried, served with sweet chilli dip

- Caprino alle mele (v)** £9
Almond coated goats cheese balls with apple and mint chutney

- Torre di funghi (ve)** £9
Sautéed garlic wild mushrooms served with toasted bread, rocket salad, balsamic vinegar and sesame seeds

- Burrata semplice** £12
Burrata mozzarella served with oven roasted vine tomatoes and finished with a peppered orange honey drizzle

- Gamberoni Mamma Mia** £12
Pan Fried king prawns and Spanish chorizo, sautéed in a smoked garlic and lemon jus. Served with our toasted crostini

PASTA

- Caserecce Bolognese** £12
Caserecce short pasta with traditional meat ragu

- Lasagne della Casa** £13
Traditional home made meat lasagne

- Spaghetti Carbonara** £13
Spaghetti with crispy bacon, grilled chicken and garlic in a creamy sauce

- Gnocchi norma (v)** £12
Aubergine, basil and rich tomato sauce, stirred through gnocchi, topped with crumbled feta cheese

- Gnocchi Etna** £14
Potato gnocchi sautéed with fresh spinach, a touch of cream, sausages, chorizo, spring onions and chilli

- Gnocchi al Agnello** £14
Slow cooked pulled lamb stirred through potato gnocchi topped with pecorino cheese

- Caserecce al pesto rosso (v)** £12
Caserecce short pasta with homemade sun-dried tomato pesto, sun blushed tomatoes, pine nuts and finished with a crumbling of feta cheese, red onions

- Caserecce alla amatriciana** £14
Caserecce in a spicy tomato sauce, crispy bacon and fried onions with pecorino cheese

- Caserecce gamberoni** £15
Caserecce short pasta sautéed king prawns with garlic, cherry tomatoes, red chilli and basil pesto

- Spaghetti di Mare** £15
Spaghetti tossed with baby prawns, mussels, clams in rich tomato sauce

- Spaghetti Diavola** £14
Spaghetti pasta served with strips of steak, fresh chilli, and tomato sauce with a touch of cream

- Il Limone** £13
Spaghetti tossed with lemongrass, chicken, asparagus, with a touch of cream, parmesan and lemon zest

- Ravioli all'aragosta** £16
Fresh egg ravioli filled with lobster in a creamy lobster bisque, Norwegian prawns and cherry tomatoes

- Risotto Spagnolo** £15
Our Lucianos seafood paella, Arborio rice sautéed with mussels, calamari, chicken, chorizo, garden peas and saffron

- Risotto funghi (v)** £14
Portobello mushroom sautéed with garlic and parsley, Arborio rice and topped with deep fried black peppered goats cheese

INSALATE

- Insalata Superiore**
Insalata Superiore with a crunchy fresh mix of edamame beans, quinoa, grapes, crispy kale, savoy cabbage, nuts and seeds, served with one of the below

- **Hot Scottish salmon fillet, glazed with honey, ginger and sesame dressing** £21
- **Sweet and spicy paprika chargrilled chicken breast** £19
- **Deep fried cauliflower tempura with teriyaki, siracha dip and sesame seeds (ve)** £16

MARE

- Salmone di mare** £23
Fillet of Scottish salmon, with mussels, cherry tomatoes, spinach in white wine sauce

- Salmone Piccante** £23
Served sautéed garlic spinach, chorizo, chilli, basil and pesto dressing

- Gamberoni Tricolore** £22
Chilli, honey and sweet lemon King Prawns, with a side of mediterranean cous cous

TERRA

- Cavolfiore Romesco (ve)** £16
Grilled cauliflower steak marinated in Italian spices served with Romesco sauce and rice

- Frittelle vegane (ve)** £16
Lightly fried nests of finely sliced root veg, served with savoy cabbage and sweet chilli dip

- Pollo orientale** £21
Soy and sesame stir fried chicken, with red peppers, green beans and spring onions served with rice

- Pollo Luciano** £21
Breast of chicken, with mozzarella and oven baked, served with a sage butter creamy sauce, parma ham crisps and served with fries

- Pollo ai Funghi** £21
Grilled chicken in a creamy white wine and wild mushroom sauce served with rice

- Bistecca al pepe** £29
Grilled 10oz sirloin steak served with pepper sauce and fries

CONTORNI

- Green beans tossed in butter and black pepper** £5

- French fries** £5

- Truffle and parmesan chips** £6

- Rocket and cherry tomato** £5

- Garlic spinach** £5

- Sweet potato chips** £6

Breakfast served until 12:00pm
Sandwich served until 3:00pm

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

Please note there is a discretionary 10% service charge added to each bill for tables of over 6 people.

drinks

Lucianos

AT MIDDLEBROOK

WHITE WINES

Ca'di Ponti Grillo (Sicily)

A honeyed, floral and spicy nose with hints of ginger and stone fruit. Ripe, sun-dried citrus characters on the palate with savoury notes and a creamy texture.

125ml	£5.00
175ml	£7.50
250ml	£8.50
Bottle	£25.00

Borgo in Fiore Pinot Grigio (Italy)

A dry white wine with a punchy acidity and flavours of lemons, limes, green apples and honeysuckle.

125ml	£6.00
175ml	£8.00
250ml	£9.50
Bottle	£28.00

Patterson Chardonnay (Australia)

Mouth watering fruit but also elegant, this fine Chardonnay sports lip-smacking apple and lemon fruit overlaid with creamy buttery touches.

125ml	£5.50
175ml	£7.50
250ml	£9.00
Bottle	£27.00

Trentino Sauvignon Blanc (Italy)

Pronounced and intense aromas of citrus, green apple and nettle - typical of the variety.

125ml	£7.00
175ml	£8.50
250ml	£11.00
Bottle	£32.00

Terradura Pecorino (Italy)

Greets the nose with a bouquet of floral notes, including acacia and elderflower. Citrus aromas, such as lemon and grapefruit.

Bottle	£32.00
--------	--------

Gavi di Gavi DOCG Conti Speroni (Italy)

Straw yellow with light green glints, with notes of springtime blossom and green apples on the nose.

Bottle	£34.00
--------	--------

SPARKLING WINE

Prosecco Bianco (Italy)

A seriously good Prosecco, dry of course, but also rich, flavoured and mouth filling. Simply delicious sparkling wine - worthy of more than a celebration status! One to drink and drink often!

125ml	£8.00
Bottle	£35.00

Prosecco Rosé (Italy)

The finest Italian rosé Prosecco, brilliant pink with hints of rose, fresh fruit and citrus

125ml	£8.00
Bottle	£35.00

CHAMPAGNE

Limited availability

Moët & Chandon (France)

A full rich style of NV Champagne, great body, balance and length.

Bottle	£90.00
--------	--------

Laurent-Perrier Cuvée Rosé Brut (France)

The best selling rosé Champagne in the world, intensely fruity flavours begin clean and well defined upon entry, the wine then opens up to provide a mélange of flavours consisting of fresh strawberries, raspberries and wild cherries.

Bottle	£130.00
--------	---------

RED WINES

Ca'di Ponti Nero D'Avola (Sicily)

Ca'di Ponti Nero D'Avola is from sun-drenched Sicily and has full-flavoured, spicy red fruit notes with aromas of plum and black cherry.

125ml	£5.00
175ml	£7.00
250ml	£8.50
Bottle	£25.00

Ancora Montepulciano d'Abruzzo (Italy)

Notes of black pepper on the nose with flavours of forest fruits and spice. A medium bodied well-balanced wine benefitting from brief oak aging.

125ml	£6.00
175ml	£8.00
250ml	£10.00
Bottle	£28.00

Sanvigilio Merlot (Italy)

Aromas of ripe, plummy fruit with a hint of spice. Medium-bodied with soft juicy berry fruit balanced by fresh acidity, lightly herbal notes and easy supple tannins.

125ml	£6.00
175ml	£7.50
250ml	£9.00
Bottle	£27.00

Patterson Shiraz (Australia)

A quintessential Aussie Shiraz that's easy drinking with soft supple tannins and a core of jammy dark fruits; plum, blackberry and fig.

125ml	£6.00
175ml	£8.00
250ml	£10.00
Bottle	£28.00

Mille Fiore Rioja (Italy)

The wine has a lovely and intense ruby-red colour with a bouquet reminiscent of cherries, dried fruit, chocolate and prunes.

Bottle	£30.00
--------	--------

Ripassi Valpolicella Riondo (Italy)

Black fruits and mocha on the nose. Rich and full-bodied on the palate with plum, black cherry and damson flavours.

Bottle	£45.00
--------	--------

ROSÉ WINES

Pinot Grigio Rosato Borgo Fiore (Italy)

Fresh, dry and crammed with summer fruit flavours. The perfect wine for any picnic or quite simply on its own. A classic Italian wine with a twist of pink.

125ml	£6.00
175ml	£8.00
250ml	£9.50
Bottle	£28.00

Zinfandel Rosé (Italy)

This gloriously rosé wine is medium bodied with flavours and aromas of raspberry, redcurrant and watermelon, followed by a creamy, medium-dry palate showing a nice balance of sweetness and fruit flavours.

125ml	£6.00
175ml	£8.00
250ml	£9.50
Bottle	£28.00

CLASSIC COCKTAILS

(all £9.00)

Mojito

Fresh mint, lime, sugar, white rum, soda.

Cosmopolitan

Vodka, Cointreau, lime, cranberry juice.

Mai Tai

Cointreau, lime, pineapple juice, grenadine.

Kir Royale

Prosecco and crème de cassis.

Porn Star Martini

Vodka, passoa, pineapple juice and sugar syrup.

Raspberry Collins

Pink gin, chamboard, lemon juice and sour mix.

SIGNATURE COCKTAILS

(all £9.50)

Strawberry Porn Star Martini

Vodka, strawberry puree, cranberry juice and pink gin.

Caramello Martini

Espresso, caramel, vodka.

Pepperetto Sour

Blackberries, crème de cassis, amaretto, lemon puree, pepper.

Bramble Italiano

Gin, Limoncello, sugar syrup, crème de cassis.

French Martini

Crème de cassis, vodka, pineapple juice.

Aperol Spritz

Aperol, prosecco and soda.

NON ALCOHOLIC COCKTAILS

(all £7.00)

Raspberry Virgin Mojito

Raspberries, mint, lemon puree, sugar syrup, soda water.

Virgin Kiss on the Lips

Apple juice, cranberry juice, strawberry puree.

Virgin Porn Star Martini

Pineapple juice, passion fruit syrup, Vanilla syrup, shot of lemonade.

SOFT DRINKS

San Pellegrino (see flavours below) £4.00

Aranciata (Orange)

Aranciata Rossa (Blood Orange)

Limonata (Lemon)

Pompelmo (Grapefruit)

Limone e Menta (Lemon and Mint)

Chinotto (Bitter Orange)

Acqua Panna Still Water £3.50

San Pelligrino Sparkling Water £3.50

Fever-tree Tonics, Slimline, Med £3.50

Cordials & soda £2.50

J2O £3.50

Juices £3.00

Coke & Diet Coke £4.00

Appletizer £4.00

Smoothies & Milkshakes (See menu) £6.00

BEERS

Peroni Gluten Free, Peroni 0 Bottle £5.50

Moretti Bottle £5.50

Old Mout Bottle £6.50

Pineapple & Raspberry, Kiwi & Lime, Berries & Cherries

Peroni Draught Half £4.50 Pint £6.50